

Claims

1. A process of extending the useful shelf life of minimally processed fruits and vegetables which includes the step of treating the fruits and vegetables with a flavonoid.
2. A process as claimed in claim 1 in which the minimally processed fruits or vegetables are sprayed or immersed in a solution containing a flavonoid and then packaged in suitable packaging for minimally processed fruits and vegetables.
3. A process as claimed in claim 1 wherein oranges are juiced and a flavonoid is added to the juice.
4. A process as claimed in claim 3 where the oranges are navel oranges.
5. A process as claimed in claim 3 wherein alpha lipoic acid is also added to the juice
6. Orange juice produced by the process of claim 3.
7. A process as claimed in claim 1 in which a food grade antioxidant is combined with the flavonoid.
8. A process as claimed in claim 7 in which the food grade antioxidant is selected from one or more of ascorbic acid, erythorbic acid, lipoic acid or salts thereof
9. Minimally processed fruits vegetables or nuts treated by the process of claim 7.
10. A preservative composition for use in the process of claim 7 which includes a flavonoid and an antioxidant selected from one or more of ascorbic acid, erythorbic acid, lipoic acid and salts thereof in the ratio of 1:50 to 1:150.